



220 EAST FRONT STREET
BLOOMINGTON, IL 61701

PHONE (309) 828 - 2323

FAX (309) 828 - 8704

WWW.CENTRALSTATION.CC

TO GET YOU STARTED

CENTRAL'S INFAMOUS NACHOS

Known by locals and not forgotten by visitors. A longtime cafe favorite.

Combination of renowned ingredients accompanied by all the extras

.....\$ 7.95

CRAB STUFFED MUSHROOMS

Blue Crab and fresh herb stuffed mushroom caps baked in white wine butter sauce and complimented with melted Provolone cheese.....

\$ 6.95

BRUSCHETTA

Toasted slices of French bread brushed with olive oil and fresh garlic then topped with a Mediterranean tomato pesto and fresh parmesan.....

\$5.95

ITALIAN CALAMARI RINGS

Lightly breaded and seasoned with fresh Italian herbs. Accompanied by Marinara. Sure to become a cafe favorite.....

\$ 6.95

OVEN TOASTED BRIE

Baked round of Brie warmed through and smothered with caramel honey glaze and almonds. Complimented by garlic crustini and cranberry relish

.....\$ 6.95

FIREMEN'S SIGNATURES

Served with our house salad or Soup du Jour, garlic mashed potatoes and fresh vegetables.

CENTRAL'S CLASSIC MEAT LOAF

A generous portion of our classic homemade Meat Loaf swimming in rich mushroom gravy. This is one of our originals that is sure to please any appetite.....

\$ 11.95

TENNESSEE PORK CHOPS

Two succulent, charbroiled pork chops overflowing with a Jack Daniels honey bourbon glaze.....

\$ 12.95

THE MARSHAL'S PORTERHOUSE

This one is cut just for the Station. A tender 16 oz Porterhouse pork chop stuffed with our own savory cornbread and Andouille sausage stuffing. Grilled to perfection and smothered in a thick apple and blackberry glaze with a touch of Brandy.....

\$ 18.95

DISTINCTIVE SOUPS AND SALADS

CHICKEN AND ANDOUILLE SAUSAGE GUMBO, FRENCH ONION, OR SOUP DU JOUR

Homemade and delicious, served in a Fireman's crock.....

\$2.25

Try any of our soups served in a Swiss, Romano, and Parsley Bread Boule

.....\$5.95

CAESAR SALAD

Crisp romaine lettuce tossed with croutons, Parmesan cheese and our own one of a kind Caesar dressing.....

\$4.95

With Grilled Italian Chicken or Grilled Salmon.....

\$7.00

FIREHOUSE WALDORF SALAD

Fresh apples, crisp celery, ruby grapes, and toasted walnuts tossed in our secret Waldorf dressing rest atop a bed of fresh Romaine. Garnished with mandarin oranges and caramelized walnuts.....

\$7.50

PORTABELLA MUSHROOM SALAD

A lightly grilled, marinated Portabella atop mixed field greens. Accented by basil tomato salsa, Gorgonzola cheese and balsamic vinaigrette.....

\$6.75

POULTRY

Served with our house salad or Soup du Jour and fresh vegetables.

CHICKEN LORRAINE

Central's own version of a classic. Grilled Breast of Chicken with sautéed spinach, bacon, caramelized shallots, and melted provolone atop rich garlic cream sauce. Served with garlic mashed potatoes.....

\$ 14.95

THAI CHICKEN

Lightly curry dusted breast of chicken grilled to tender perfection, accented with fresh pineapple and sautéed bell peppers, then lavished in ginger Thai glaze. Accompanied by rice pilaf

.....\$ 13.95

LEMON CAPER CHICKEN

Breast of Chicken delicately floured and sautéed in a Chardonnay cream sauce with fresh herbs, garlic, capers and lemon. Served over Linguine.....

\$ 12.95

GIFT CERTIFICATES

Treat a friend, relative or business associate to the gift of great food with one of our Gift Certificates. Ask your server for one today!

Parties of eight or more subject to 17% gratuity. Please ask your server.

CAFÉ PASTA

Served with our house salad or Soup du Jour and garlic bread.

SHRIMP DIJON

Fresh tiger shrimp simmered in white wine with garlic, button mushrooms, and a hint of Dijon mustard. Finished with a rich cream reduction and tossed with linguine.....\$ 14.95

FRONT STREET PROSCIUTTO

Diced chicken breast sautéed with julienne prosciutto ham, finished with fresh basil and garlic Alfredo sauce served atop linguini\$ 14.95

FIREHOUSE GRILLE

Served with our house salad or Soup du Jour, choice of potato and fresh vegetables.

Add sautéed mushrooms, peppers, or onions.....\$0.75

GARLIC CRUSTED PRIME RIB

Aged, choice rib eye roasted in cracked peppercorn and garlic. Served au jus to your specification

14oz King...\$17.95 or 10oz Queen...\$14.95

FILET MIGNON

A bacon wrapped 8oz filet grilled to your specification and topped with garlic butter. Complimented with a side of béarnaise sauce.....\$19.95

NEW YORK STRIP

An exceptional 12oz choice strip grilled to your specification, and topped with garlic butter. This fresh cut steak is enough to satisfy any fireman's hearty appetite\$18.95

STATIONHOUSE RIB EYE

Marinated in our own honey mustard vinaigrette house dressing, this 12oz rib eye steak come grilled to your specification and is a one of a kind.....\$ 17.95

CENTRAL'S BABY BACK RIBS

*Half...\$12.95 Full...\$16.95
Dry rubbed with our special blend of seasonings and slow roasted with a touch of hickory smoke from one fire they couldn't put out*

**Ask your server about fresh vegetarian selections*

FOUR-MEAT, FOUR-CHEESE LASAGNA

Homemade lasagna layered with beef, pork, bacon, pepperoni and cheeses. Topped with marinara and drizzled with Alfredo\$12.95

FARFALLE WITH PORTABELLA

Wild portabella mushrooms and sun dried tomatoes sautéed in olive oil with garlic and shallots. A splash of white wine, cream and bowtie pasta finish this dish.....\$13.95

FROM THE SEA

Served with our house salad or Soup du Jour and fresh vegetables.

MEDITERRANEAN DIJON CRAB CAKES

A 10oz serving of Blue crab mixed with herbs and garden vegetables and grilled until golden brown. Accented by spicy red bell pepper cream sauce and accompanied by garlic mashed potatoes\$16.95

SCALLION CREAM ORANGE ROUGHY

Lightly dusted Roughy filet sautéed in white wine with garlic, scallions, and tomatoes. Finished with a dash of fresh cream. Paired with rice pilaf.....\$16.95

ROASTED STUFFED SHRIMP

Our original recipe of plump Gulf Shrimp stuffed with crabmeat dressing deftly arranged on a bed of rice pilaf. Fresh dill cream sauce completes this delight from the sea.....\$14.95

HERB CRUSTED ATLANTIC SALMON

A fresh 8oz Filet of Salmon crusted with our own house blend of herbs and spices. Delicately resting on a bed of garlic mashed potatoes and drizzled with a Dijon horseradish cream sauce\$16.95

FIREHOUSE CIOPPINO

Fresh sea scallops, tiger shrimp, and mussels sautéed with fresh Italian herbs and slow simmered in rich tomato sauce with root vegetables. Served in a toasted bread boule\$18.95

LOBSTER TAIL SOLO LOBSTER TAIL DUO

We lightly poach our 7oz Australian lobster tails in lemon juice, butter, and a dash of paprika then present it to you with choice of potato, garden vegetables, drawn butter, and a fresh lemon crown.....Market Price

The IL Dept. of Public Health advises that eating raw or under-cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness. For further information contact your physician or public health department.

**Inquire with your server about our Surf & Turf*

WELCOME TO CENTRAL STATION CAFE

A BRIEF HISTORY:

In 1900, the small community of Bloomington was hit by disaster. Late at night, a small fire started in the back of a downtown laundry shop. It grew undetected until the fire engulfed the building. Bloomington's fire department rushed to the scene, but the fire fueled by high winds, had already spread to adjoining buildings. The inferno proved too much for Bloomington's ill-equipped fire department. The alarm was sounded in neighboring communities, with firemen from Peoria and Springfield responding. Fire engines were actually brought by train from Springfield, but by the time the flames were contained, they had leveled the downtown community. In fact, the only building to survive was the McLean County Courthouse, which is now home to the McLean County Historical Museum.

The citizens of Bloomington vowed that such a tragedy would never occur again. After buying the biggest and best hook and ladder team they could find, they realized it would never fit the station's bay doors. In 1902 they built the new Central Fire Station, which served as the main fire station of Bloomington until 1974.

After sitting vacant for a couple of years, the building was remodeled as a restaurant. Its design was basically as it is today: the engine stalls are now the main dining room, the horses were kept in what is now our kitchen, and the fireman's quarters were remodeled into banquet rooms and a nightclub.

The present owners purchased the restaurant in 1986 and did some extensive remodeling to the interior. They added all the woodwork, leaded glass, and the copper canopy that extends over the bar. All this remodeling has created a warm and casual atmosphere for your dining enjoyment. We hope that your dining experience is pleasant. Thanks for letting the staff of Central Station Café serve you.

HOURS OF OPERATION

*Monday thru Saturday
Lunch 11:00 a.m. - 3:00 p.m.*

*Tuesday thru Saturday
Dinner 5:00 p.m. - 10:00 p.m.*

We are closed on Mondays from Memorial Day to Labor Day.

Special Holiday Sunday Brunches will be scheduled.

Reservations are accepted for Lunch and Dinner.

(309) 828-2323

*Central Station also offers a full line of banquet services
for groups of 5 to 200*

Please call our Banquet Manager to answer any of your questions.

Banquet Phone Line (309) 828-6563

Gift Certificates are available.